

TZR

Escape To The Mediterranean With The Spirits Of Greece



When someone mentions Ancient Greece, it usually conjures images of the Parthenon or tales of gods and goddesses that have regaled us since childhood. But for those in the spirits world, Greek mixology > Greek mythology. The Mediterranean paradise produces a variety of unique spirits offerings from vodka to liqueurs that are steeped in a rich culture of history and tradition with flavors that range from anise and spicy to honey and citrus.

Vodka

Vodka is synonymous with Russia and while that's true of traditional potato vodka, Greece has given the spirit its own spin. Enter, olives. "Olives are very big in Greek culture and part of everyday life," Frank Mihalopoulos, chief technology officer, master blender, and co-founder of Kástra Elión Vodka explains. "It is produced similarly to traditional vodka, but the olives combined with grain make it truly unique." The olives, he says make the spirit smoother and more full-bodied and give it "a subtle salinity and buttery finish."

Kástra Dirty Martini



Ingredients

- 2.5oz of Kástra Elion Vodka
- .5oz Kástra Dirty Brine
- garnish with two Kástra olives

Directions

Pour liquid ingredients into a cocktail shaker with ice. Shake vigorously and strain into a martini glass. Garnish with olives.